U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
INTERNATIONAL PROGRAMS

FOREIGN PLANT REVIEW FORM

REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY / COUNTRY
8/10/2001	80 - Swedish Quality Meats	Kristianstad / Sweden

NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION
Dr. Gary D. Bolstad	Drs. Klas Svensson; Behzan Modabberzadeh	☐ Acceptable ☐ Acceptable/ Re-review ☒ Unacceptable

CODES (Give an appropriate code for each review item listed below)
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 U	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 M	Laboratory confirmation	57 O
Chlorination procedures	02 O	Product reconditioning	31 M	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 N	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 M	Effective maintenance program	33 U	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 U	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 M	Processing records	63 O
Pest control program	08 A	Waste disposal	36 M	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 M	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 U	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 U	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 U	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 U	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas *(inside)*	20 A	Sampling procedures	47 A	Inspection supervision	76 M
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 U
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 U
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 O
Personal dress and habits	25 A	Boneless meat reinspection	52 O	SSOPs	82 U
Personal hygiene practices	26 U	Ingredients identification	53 O	HACCP/Pathogen Reduction	83 U
Sanitary dressing procedures	27 U	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	8/10/2001	80 - Swedish Quality Meats	CITY Kristianstad
			COUNTRY Sweden

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COMMENTS:

11 Lighting at post-mortem inspection stations was inadequate. EC Directives require a minimun of 540 Lux (50 foot-candles) 220 Lux were measured at mandibular lymph nodes and 330 Lux in abdominal cavities.

17-18 Condensation was out of control, directly above exposed product, in many areas of the establishment (including the main cutting room and several carcass coolers). In spite of the condensation having been identified and discussed by both establishment and inspection officials, no effort was made either to eliminated it from above endangered product or to identify, remove, or reinspect product stored under the problem areas.

17-33 Obvious heavy accumulations of a white, granular substance (presumably, in the opinion of the Swedish officials, cleaning chemicals from rooms above) had leaked through large cracks in ceilings directly above exposed product and product traffic areas.

18 In the "U.S. Pack Room,"carton liners ready for use were stored in contact with dirty chemical containers in an unclean container.

18-33 Maintenance and cleaning of over-product equipment had been grossly negleced in many production areas. Heavy accumulations of rust, dust, flaking paint, and old product residues and scraps were observed. In one problem area, where a drip in the space above a carcass load-out room was splashing through a large opening in the ceiling that contained a very dusty grid, product was placed directly under the unclean splash that had been identified and discussed only minutes before. In the "U.S. Packing Room," old, rusty, open-ended pipes projected down through the ceiling, and a rusty and dusty fan was in use, directly above exposed product.

26 Upon entering production areas for the audit of pre-operational sanitation verification, neither establishment officials nor inspection officials washed their hands until the Auditor pointed out the need. Many (more than thirty) instances of deficient personal hygiene (e.g., employees wiping noses with product-contact gloves, picking up dropped meat from the floor and going back to work without changing gloves or washing hands) were observed throughout the day.

28-83 The exposed anus was observed to contact the meat surfaces of swine carcasses during the viscera-dropping operation. The operator did not identiify the carcasses for segregation and trimming as required in the written zero-tolerance procedure. The same operator was observed to routinely contact the meat surfaces of carcasses after handling the exposed anus, without washing his hands.

34 Preoperational sanitation in the large cutting room was inadequate; inspection personnel ordered the product-contact equipment to be re-cleaned twice before operations were allowed to begin. Floor mats were placed on cleaned boning table surfaces which would be used for plastic containers of edible product.

35 Product was brought into the main cutting room to start operations after pre-operational sanitation had been determined to be inadequate and before the area had been passed for operations to begin.

36 Waste containers throughout the establishment had hand-operated lids.

39, 41 Incisions in mandibular lymph nodes were inadequate. One inspector was observed to incise salivary glands, leaving the lymph nodes intact. Inspectors were not observing the cut surfaces of the lymph nodes they had incised. These deficiencies had also been identified and documented by one of the internal reviewers during a routine review of the establishment the previous June.

43 No denaturing was done on condemned products. This was a repeat finding from the previous U.S. audit.

76 There were no supervisory reports for November 2000 or March 2001. NFA documentation of estab. activities was inadequate.

79 No species verification was performed as required.

82 Establishment documentation of pre-operational sanitation activities, findings, corrective actions, and preventive measurres was inadequate. Establishment documentation of operational sanitation findings did not reflect obervations by inspection personnel.

83 Carcass selection for microbiological sampling for both *E. coli* and *Salmonella* was not random. The jowl was not swabbed for *Salmonella* testing. The establishment employee sampling carcasses for *E. coli* was observed to contaminate the inside of the sterile bag for the swab with her (ungloved) hand. The establishment was evaluating the results of the swabbing-method *E. coli* testing procedure with the criteria reserved for the excision method. The monitoring frequency was not indicated for one CCP. Information contained in pre-shipment document reviews was inadequate.

80 See above. The three supervisory Swedish meat inspection officials voluntarily and unanimously determined that this establishment failed to meet basic USDA requirements and removed it from the list of establishments certified as eligible to export to the United States, effective as of the start of operations on the date of this audit.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS **FOREIGN PLANT REVIEW FORM**	REVIEW DATE 8/9/2001	ESTABLISHMENT NO. AND NAME 455 - ColdSped AB	CITY Kristianstad COUNTRY Sweden
NAME OF REVIEWER Dr. Gary D. Bolstad	NAME OF FOREIGN OFFICIAL Drs. Göran Mattsson; Behzan Modabberzadeh	EVALUATION ☐ Acceptable ☒ Acceptable/ Re-review ☐ Unacceptable	

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COMMENTS:

01 The establishment officials stated that they had been informed, by an official State Veterinarian, that water potablity testing was not required because there is no exposed product in the establishment. No microbiological potability testing had been performed sinc 1996.

07/09 Two bait stations around the outside perimeter, very close to an adjacent river, contained bait blocks that showed obvious sign of rodent activity. There was a history of activity in bait stations in this area. See also item 24. Dr. Mattsson ordered thorough cleaning of the area.

24 Much debris (old pallets, discarded machinery and equipment, pipes, etc) was stored close to an outside wall, very near an adjace river, in close proximity to the bait stations where rodent activity had been noted (see item 07/09). Dr. Mattsson ordered prompt correction.

50 There was no separate room for the storage of cleaning chemicals. The NFA official ordered prompt correction.

76 There were no supervisory visits during the months of November and December 2000. Also, there was inadequate documentatio by inspection personnel of their monitoring and verification of establishment compliance with requirements.

82 The documentation of corrective actions taken in response to sanitation deficiencies was inadequate.

NOTE: This was a cold storage facility with no exposed product operations.